

**Red Feet Wine Market
HANG TIME
“Warm Climate Wines”
Thursday, February 25, 2010**

PRICES ARE FOR:

1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing OK!)

Arona Sauvignon Blanc 2009 (Marlborough, New Zealand)

**94% Sauvignon Blanc, 6% Riesling
\$13 each - \$11.70 (6) - \$11.05 (12)**

Green pepper and honeydew aromas with a bit of apricot skin—lively! Fresh in the mouth, with grapefruit on the entry and finish, stone fruits in the middle. Medium bodied with a longer finish.

Les Amies Chanteuses Côtes du Rhône 2008 (Rhône Valley, France)

**Mostly Syrah, with some Mourvedre and Grenache
\$12.75 each - \$11.48 (6) - \$10.84 (12)**

The nose is fat, with violets, red fruits, and grape stem. Sweet red fruits and light herb flavors lead to a finish with smoke and a hint of leather. Great food wine! Try with cheese and olives.

Campos de Luz Crianza 2006 (Cariñena, Spain)

**100% Grenache
\$11 each - \$9.90 (6) - \$9.35 (12)**

The nose is a bit mute, with red cherry and secondary aromas of wood and root beer. The flavors, however, are anything but quiet—rich and fruity, with cherry and a touch of cured meat. Smooth and balanced, with a long finish.

Clayhouse Vineyard Adobe Red 2007 (Central Coast, California)

**41% Zinfandel, 32% Petite Sirah, 16% Syrah, 5% Malbec, 4% Grenache, 2% Mourvedre
\$13.50 each - \$12.15 (6) - \$11.48 (12)**

A chorale of fruit compote, cassis, black plum, and vanilla. Juicy and ripe, smooth and supple, the palate is not as heavy as you'd expect, offering red fruit (cherry and plum) not there on the nose. Well-integrated, silky texture.

Vinosia Salento Negroamaro 2008 (Campania, Italy)

**100% Negroamaro
\$12 each - \$10.80 (6) - \$10.20 (12)**

Very fragrant. Candy, red berry, black currant and red delicious apple on the nose lead to a palate that's softer and lighter than expected. Ripe and juicy, with raspberry and cassis, nice acidity and firm texture. A wine for sitting in front of a fire!

See you next Thursday!

**Our subject will be
“Back to Bordeaux”**

EXPLORE THE WORLD IN YOUR GLASS.

The vines bud and flower early. Grapes enjoy a long, slow ripening process, reaching both physical and chemical maturity. Acids and tannins soften; sugars and flavors (especially for red grapes) develop. Some grapes need a warm to hot climate to achieve full ripeness (Malbec, Tempranillo, Grenache). Others prefer cool climates (Pinot Noir, Riesling). Some varieties can be grown in warm or cool areas, producing a different style of wine in each—Sauvignon Blanc from the Loire is racier than that of California; Cabernet from Bordeaux is less dense than that from Napa; Chardonnay from Chablis is leaner than that from Australia's Hunter Valley.

Today's wines are from warmer areas, relatively speaking. Our only white, **Arona Sauvignon Blanc 2009**, is from New Zealand, not generally a warmer climate. However, the fruit comes from the Blind River in the Awatere Valley, a comparatively warm part of Marlborough. It is softer and fruitier than other wines from this producer.

Our reds are definitely from warm, even hot, regions, and you'll notice how full and ripe they are while still maintaining freshness. **Les Amies Chanteuses 2008**, a Côtes du Rhône from a balanced vintage, is made by the Vignerons d'Estezargues. This famous co-op makes wines for each of its 10 members separately, rather than combining everyone's fruit. Grapes are grown nearly organically and vinified naturally (no added yeasts or enzymes, no fining or filtering, no sulfur dioxide at harvest or vinification). The **Vinosia Salento Negroamaro 2008** is from Campania in southwest Italy, an area known for abundant sunshine, hillside vineyards, and volcanic soil. The black-purple Negroamaro grape thrives in these conditions and, in 2008 hung on the vine until mid-September. Cariñena in northeast Spain gives us **Campos de Luz Crianza 2006**, an oak-aged wine made from hand-harvested Garnacha. Twenty years ago, wines from this region checked in at 16-18% alcohol; today, they're more modest (and more drinkable) without a loss of flavor depth. California's Central Coast contains warm and cool microclimates, but a quick look at the grapes in **Clayhouse Adobe Red 2007**—Zinfandel, Petit Sirah, Syrah, Malbec, Grenache, and Mourvedre—shows this is from a warm area. A taste will confirm the hunch; this is lip-smacking juice.

Try any of these wines with Mediterranean food. Dig out the grill and chase away the winter with the reds. Grab some shellfish or Thai with the white. Remember, somewhere, it's warm!

Warm Climate Wines

So many living things thrive in warmer climates, and grapes are no exception. Spring frosts are not a problem.